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- C
- a) applying carbon dioxide at a pressure of from about 400 to 800 pounds per square inch (psi) to an^a initial solution/dispersion of a vegetable protein source having a protein concentration of less than 80% by total weight of solids, wherein said carbon dioxide forms carbonic acid (H_2CO_3) in the solution/dispersion and lowers the pH below about 5.5;
 - b) holding the pressurized solution/dispersion at a pressure of from about 400 to 800 psi for at least 1 minute in order to precipitate the vegetable protein;
 - c) gradually depressurizing the solution/dispersion in order to maintain particle size of the protein precipitate;
 - d) separating said protein precipitate from said solution/dispersion; and
 - e) recovering a solid protein precipitate having a concentration of protein greater than 85% by total weight of solids in said precipitate.
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Rewrite Claim 2 as follows:

C²
2. (Twice Amended) The process of Claim 15 wherein said initial solution/dispersion comprises a solution or dispersion of soy solids.

Rewrite Claim 4 as follows:

4. (Twice Amended) The process of Claim 15 wherein said vegetable protein source is neutralized before step (a).

[Rewrite Claim 5 as follows:]

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5. (Twice Amended) The process of Claim 15 wherein the solid precipitate of step (e) has a protein concentration of at least 90% by total weight of solids.

[Rewrite Claim 6 as follows:]

6. (Amended) The process of Claim 2 wherein the solid precipitate of step (e) has a soy protein concentration of at least 90% by total weight of solids.

Cancel Claim 8.

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Rewrite Claim 9 as follows:

C⁴
9. (Amended) The process of Claim 2 wherein the pH is reduced to between 4.2 and 4.8.

Rewrite Claim 11 as follows:

11. (Amended) The process of Claim 2 wherein the holding in step (b) is for a time in the range of 10-60 minutes.

C⁵
[Rewrite Claim 12 as follows]

12. (Amended) The process of Claim 11 wherein the holding in step (b) is at a temperature in the range of 30-75°C.

[Rewrite Claim 13 as follows]

13. (Amended) The process of Claim 2 wherein the pH is reduced to between 4.2 and 5.0.

Add the following claims:

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17. The process of Claim 15 wherein said vegetable protein source has a protein concentration of less than 70% by total weight of solids.

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18. The process of Claim 15 wherein said vegetable protein source has a protein concentration of less than 60% by total weight of solids.

19. The process of Claim 15 wherein said vegetable protein source has a protein concentration of less than 40% by total weight of solids.
